

Cocktails 8.50

Kampaloma & Soda

Tequila, Kamm & Sons, grapefruit, Lime, agave, soda

Pavilion

Cognac, Quince and Chinato Vermouth

Christmas Gimlet

Fords Gin, bergamot and clove cordial

Polish Fizz

Zubrowka Vodka, basil, lemon, honey, egg white, soda

Field & Vine

Reyka vodka, Amaro Nonino, grapefruit, lemon, cherry tomato, soda

House Old Fashioned

Bourbon, Averna Amaro, Amer Picon, Bitters, maple

Handy Dandy

Bourbon, apple brandy, lemon and pomegranate molasses

Red Silhouette

Havana Club 7 rum, all spice, red wine, lime, maple

Bouquet Garni

Beefeater Gin, rosemary, St Germain, pear and lime

Perfect Storm

Dark rum, plum brandy, lemon, honey and ginger

Stone 75

Beefeater Gin, Apricot, lemon and Champagne

Tara's Temptation

El Dorado 8, Amontillado sherry, PX Sherry, walnut bitters
Created by Nastasia Alberti at Taste No Evil

FOOD

Chicken Liver Pate with Port £7.50

Pork Rilette £7.50

Mushroom Pate with chilli and coriander (v) £7.50

Spicy Bean Crush (vegan) £7.50

All served with crackers, chutney, cornichons and silverskin onions

Nocellara Olives £4.00 Smoked Almonds £4.00

BEER

Schehallion Lager £5.00

Breton cider £5.00

Beavertown Gamma Ray £5.50

Beavertown 8 Ball IPA £5.50

Pressure Drop Pale Fire £5.50

WINE

WHITE 125ml/btl

Cuvee de Brieu Viognier 2015 £5.50/£26.00

France. Aromatic with notes of peach and honey.

Pedroncelli Sauvignon Blanc 2015 £6.00/£34.00

California. Crisp and aromatic with honeydew melon, grapefruit and tart apple flavours

RED 125ml/btl

Croix des Vents Cabernet Sauvignon IGP 201 £5.50/£26.00

France. Pronounced cassis and liquorice bouquet with an intense and soft body.

Cuvee de Brieu Pinot Noir 2015 £6.00/£34.00

France. A ripe, rich pinot noir. Aromas of cocoa, kirsch, raspberry and subtle underwood.

SPARKLING 125ml/btl

GF Cavalier Cremant £7.00/£40.00

Perrier Jouet Grand Brut £8.50/£55.00